

- Only at the Elegant Bull -

All Dinners are served with Soup, Salad, Vegetables, Beans, Rolls with Real Butter and choice of Fries, Rice, Baked Potato, Mashed Potatoes

• PORTUGUESE •

SOPAS *When Available*.....\$32
Beef boiled with Cabbage and Mint.
Celebration Feast.

*Following Entrées Served with choice
of Rice, Fries or Mashed Potatoes
Substitute Baked Potato Add \$1.50*

STEAK DE LISBOA \$44
Sautéed with garlic, scallions, coriander
& white wine. Add two eggs add \$5
Served with French Fries.

BIFANAS \$36
Choice Pork Loin Cuts sautéed with
Heavy Garlic, Scallions, Wine, Herbs
and Spices.

TORRESMOS \$34
Tender Cuts of Young Pork Marinated
in Three Wines, Herbs and Spices, then
Roasted (Vinho Alhos)

MORCELLA..... \$33
Traditional Matanca Day Sausage, with
two eggs any style add \$3.00

LINGUICA.....\$32
Portuguese Sausage
Our own Machado Brand, served with
Frinch Fries and beans.

LINGUICA SANDWICH...\$23
With French Fries, Beans, Soup & Salad
Without soup & salad \$16.5

TAKE HOME LINGUICA
OUR RECIPE - \$8.5/LB.
MORCELLA - \$8/LB.

PORTUGUESE HOT LOAF
Just Like Mom Made
\$9.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$28

Add Prawns\$43

Add Chicken.....\$37

CHICKEN MARSALA..... \$31

Chicken breast and mushrooms sautéed
in butter and Marsala wine make this a
European favorite with pasta or rice

CLAMS LINGUINI \$39

Rice can be substituted
Served with Garlic Bread

PRAWN SCAMPI \$41

Large Gulf Prawns Sautéed in white wine,
butter, garlic and clam juice

LAMB SHANK EUROPEAN STYLE

Sautéed with Onions, Garlic, Rosemary,
Oregano, Mushrooms, Kalamata Olives,
Zucchini and a lot of Sherry Wine, then
roasted until tender. Served with Mashed
Potatoes or Rice.

One Shank\$31

Two Shanks\$41

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF..... \$32
*Strips of Beef with Mushrooms, Onion in Burgundy
and sour cream. Served with Rice or Egg Noodles*

MEATLOAF 12 oz. \$26
*Beef, blended with Bacon & Parmesan,
served with mashed potatoes and Mushroom sauce.*

**COUNTRY FRIED
NEW YORK STEAK** \$38
Served with mashed potatoes & country gravy.

OUR STEAK HOUSE SELECTIONS

RIB EYE

2 lbs. bone in Rib Eye\$65

18 oz. bone in Rib Eye\$47

FILET MIGNON

USDA Choice Angus Beef Tender Loin wrapped in Bacon

12 oz.\$72

8 oz.\$54

6 oz.\$45

Bone-In 14 oz.\$73

NEW YORK STEAK

12 oz.\$39

1 lb.\$45

Bone-In 18 oz......\$46

PORTERHOUSE

20 oz.\$46

2 lbs.\$64

T-BONE

20 oz.\$44

PORTERHOUSE & RIB EYE

Cut to order

Over 2 lbs. \$17 per pound

Extra Plate.....\$10

MEDALLIONS

OF FILET MIGNON

2 - 4 oz.....\$67

3 - 4 oz.....\$79

One of our Signature Dishes

*Medallions of Choice Tenderloin,
Sautéed with Mushrooms, Scallions, and
a hint of Dijon, then fired with quality
Marsala Wine.*

• PORK •

RIBS..... \$31

BBQ tender Baby Back Pork Ribs

Double your portion of Ribs \$39

PORK CHOPS 14 oz.\$29

Boneless thick cuts of premium Pork

• CHICKEN •

CHICKEN BREAST ½ lb.

Bar-B-Que or Broiled\$27

Teriyaki.....\$31

CHICKEN & PRAWNS ALFREDO\$42

topped w/ Prawns & Creamy Monterey Cheese

CHICKEN STRIPS.....\$27

Deep fried

• LAMB •

RACK OF LAMB 17 oz. *French Style*..... \$49

LAMB RIB CHOPS *Cut from our rack of lamb*..\$49

LAMB STEW (Meaty) \$34

• FROG LEGS •

FROG LEGS CLASSIC\$33

Cold Water Lobster Tail

7.5 oz...52

11 oz...69

LOBSTER TAIL

6 oz. - \$44 8 oz. - 51 12 oz. - \$64

• FROM THE OCEAN & SHORE •

12 oz. N.Y. STEAK AND 12 oz. LOBSTER..... \$93

12 oz. N.Y. STEAK AND 8 oz. LOBSTER \$79

8x8 - 8 oz. FILET WRAPPED IN BACON..... \$95
AND 8 oz. LOBSTER

• FROM THE OCEAN •

Wild Caught - Seasonal Availability

HALIBUT—SALMON—MAHI MAHI

CHILEAN SEA BASS—PETRALE SOLE

WILD TROLL-CAUGHT OCEAN KING SALMON

See Board

EXTRAVAGANZA \$69

*Lobster, Gulf Prawns, Sea Scallops sautéed together in herbed
clam butter with white wine. Our Signature Dish*

SCALLOPS ALFONSO \$45

*Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce,
served with rice*

SCALAMARI \$49

*Calamari steak, topped with Ocean Scallops,
sautéed in a buttery Clam sauce*

CALAMARI FRONTALONI..... \$33

Our Bay Area styled Calamari Steak that looks and tastes like Abalone

CALAMARI FRITA..... \$29

LOBSTER THERMADOR..... \$65

*An Old Wharf Favorite, 8oz. Lobster, sautéed, then placed back
in shell, in a creamy Butter & Wine sauce. Served with rice or
fettucini*

MUSSELS NORTH BEACH..... \$33

Choose your heat 1 to 10

FANTAIL SHRIMP \$29

• BATTERED HALIBUT •

Fish & French Fries ala carte..... \$29

FULL DINNER \$36

- ELEGANT BULL GIFT CERTIFICATES MAKE GREAT GIFTS FOR ALL OCCASIONS -

• TAKE OUT ONLY •

BBQ Pork Ribs
 1 Slab\$32
 2 Slabs \$60.....3 Slabs \$87
 1/2 Slab\$23
 2 Choices of Baked Potato, French Fries, Salad or Beans, Rolls included

1 Slab Ala Carte.....\$27.5
 SALAD DRESSING - Pint.... \$11
 Garlic Ranch or Bleu Cheese

• FRIDAY ONLY TAKEOUT •

Cioppino Soup Quart \$16
 Clam Chowder Quart..... \$16
 Comes with two rolls.

• OTHER DAYS - TAKEOUT •

Soup of the Day - Quart \$13
 Portuguese Beans - Quart..... \$13
 - Pint.....\$7

Food Minimum per Adult - \$10.5

• SOUP & SALAD ONLY •

\$13.....Friday - \$15
 Includes Roll

ALL BEEF, PORK, AND FISH IS CUT HERE, NO TENDERIZER USED ON ANY MEAT

French Burger - \$14

Served with pickle, tomato, onion & lettuce.
 Add: cheese \$1
 grilled onion \$2
 2 strips of bacon \$3

• CHILDREN •

12 Years and Younger
 All Child Dinners To Go
 Must be accompanied by an Adult Dinner
 Pasta Marinara\$7
 with Alfredo add \$2.00

Entrées Below Served With French Fries
 Soup or Salad with entrée.....\$4
 Shrimp \$12
 Burger\$9
 Ribs.....\$13
 Pork Chop.....\$11
 Chicken Strips.....\$12
 New York Steak.....\$17
 Grilled Cheese.....\$8
 Mac & Cheese A LA CARTE \$6

**• DRAUGHT BEER •
 1 PINT**

Coors Light..... \$5
 Modelo \$6
 Hazy Little Thing \$7
 Honey Baby..... \$7
 Blue Moon \$6
 Octoberfest S.N..... \$7

Advertised Specials not honored for large parties or banquet room.
 A 17% Gratuity on Private Room Parties
 A 15% gratuity will be added to all checks for parties of 8 or more.
 PLEASE only one check per party.
 Bring your own dessert – We serve on our plates \$1 per person.
 Bring your own paper plates – You serve, no charge.
 Bring your own Wine Corkage – \$18 per bottle • 1.5 liter bottle \$22

We reserve the right to cancel any advertised specials.
 Prices may change without notice. • We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.

Thank You from Frank and Karen Machado & Dan.

• OTHER THINGS •

Dinner Salad..... \$9
 Sweet Potato Fries..... \$7
 French Fries.....\$3.5
 Baked Potato\$3.5
 Sweet Potato \$4
 Side of Rice..... \$2
 Side of Mashed Potatoes.... \$2
 Beans Bowl..... \$9
 Roll with Butter\$1.5
 Soup.....\$8 Friday – \$12
 Vegetable of Choice..... \$2

UPGRADE YOUR FRENCH FRIES WITH SWEET POTATO FRIES ON ENTRÉES.
 ADD \$3

• BEVERAGES •

Coffee, Dark roast Columbian .. \$4
 Tea, Hot or Iced \$3
 Pepsi, Sierra Mist, Lemonade \$3.5
 Refills \$2
 Juice, Milk..... \$3.5

WINE LIST IS PRESENTED

-ASK FOR BEER LIST-

THE *Elegant*
BULL
 RESTAURANT



**Voted Best
 Steakhouse
 By 209**

ESTABLISHED 1989

www.elegantbull.net

ESCARGOT (6)

in Butter Sauce \$12 /with Mushroom Caps \$15

Potato Skins (4) Loaded.....\$14
 Your choice of: Linguica, Bacon or Mushroom
 Sweet Potato Fries\$7
 Cheese Sticks (8).....\$10
 Deep Fried Zucchini\$9
 Linguica Bits\$15
 Calamari Frita - Breaded.....\$18
 Deep Fried Mushrooms\$13
 Buffalo Wings - Honey BBQ
 8 Piece\$13

Sautéed Mushrooms\$11

Portuguese Home Style

Hot Bread Loaf.....\$9.5
 Garlic Bread - 1/2 Loaf..... \$6
 Shrimp Cocktail\$19
 Frog Legs.....\$23

ROASTED MARROW BONES

1lb.\$11.5 2lbs.....\$19.5

4 X 4\$36
 4 Wings • 4 Ribs • 4 Shrimp
 & French Fries

IN-SHELL APPETIZERS

Large Gulf Prawns (6) Grilled.....\$28
 Wrapped in Bacon\$34
 Mussels North Beach.....\$23
 Sautéed in butter, red pepper, garlic and white wine
 Steamed Clams.....\$23
 In Clam Butter broth, Served with Garlic Bread
 Oysters on Half Shell
 House Garlic Butter (6)\$20 (8) \$25
 Rockefeller (6).....\$24 (8) \$29
 Onion, Bacon, Scallions, Spinach, topped with cheese

COCKTAIL SPECIAL

Bull Slinger

3 Portuguese Liquors
 3 Tropical Juices



Tall - \$12.5
 Pint - \$15



**Root Beer Float...\$10
 with Rebel Root Beer Bourbon...\$14**